

Radisson Hotel Phoenix-Chandler

Congratulations on your engagement!

I realize how important this day is to you and look forward to working with you to make it the most memorable event of your lifetime.

*Contact Amy Lees - Catering Manager
Radisson Hotel Phoenix-Chandler
7475 W Chandler Blvd.
480-961-4444 x.520*

Let the Fairy Tale Begin . . .

The Ceremony

Walk down the aisle to your new life's adventure poolside on our Garden Terrace!

Platinum

Includes the location, white folding chairs, an arch, a white aisle runner, rose petals scattered on aisle, patio furniture cleared for photos, and a water and ice tea station provided for your guests

\$700

Gold

Includes the location, white folding chairs, an arch, and patio furniture cleared for photos.

\$600

Welcome your guests with champagne upon arrival for an additional \$2.50

The Garden Terrace is able to seat up to 100 guests.

Various picturesque locations throughout the hotel for your professional photography session.

To ensure a private ceremony, the pool is closed one hour before the ceremony, during the ceremony and one hour after the ceremony.

Prices do not include Tax & Service Charge

Reception Packages

Congratulations on your engagement!

All Wedding Packages Include:

Grand Ballroom
Chairs & Tables
White House Linen
Centerpieces for Head & Guest Tables
Parquet Dance Floor 18x18
Preferred Weekend Rates for Guests
Complimentary Parking

3 Carats

Standard White or Ivory Chair Covers with Colored Organza Bow
Upgraded Floor Length Colored Linen Tablecloths for Guest Tables
Upgraded Colored Linen Napkins
Choice of two Hors d' Oeuvres for Cocktail Hour
Champagne & Sparkling Cider Toast
Gourmet Coffee Station
Tiered Wedding Cake
Professional Cake Cutting & Service
Complimentary Junior Suite for Bride & Groom with a Full Breakfast
Rose Petals for Head Table & Guest Tables
Romantic gift for the Bride & Groom upon Conclusion of Reception
\$1800

2 Carats

Choice of one Hors d' Oeuvre for Cocktail Hour
Champagne & Sparkling Cider Toast
Gourmet Coffee Station
Tiered Wedding Cake
Professional Cake Cutting & Service
Rose Petals for Head Table & Guest Tables
Complimentary Junior Suite for Bride & Groom with a Full Breakfast
\$1300

1 Carat

Choice of one Hors d' Oeuvre for Cocktail Hour
Champagne & Sparkling Cider Toast
Gourmet Coffee Station
Tiered Wedding Cake
Professional Cake Cutting & Service
\$1100

Hors d' Oeuvres

Each Selection is Based on 50 Pieces

Hot Selections

Egg Roll with Plum Dipping Sauce
\$100++

Beef Chicken Sate with Orange-Chili Sauce
\$110++

Fried Jalapenos Stuffed with Cheese
\$100++

Mini Beef Wellington
\$130++

Bacon Wrapped Scallops with Lemon Garlic Butter
\$110++

Miniature Crab Cakes with a Garlic Aioli Sauce
\$130++

Meatballs with Assorted Sauces
\$110++

Coconut Shrimp with Pineapple and Honey-Mustard Sauce
\$160++

Cold Selections

Marinated Asparagus with Prosciutto
\$110++

Grilled Shrimp on Garlic Toast with Roasted Pepper Relish
\$160++

Cold Jumbo Shrimp with Cocktail and Remoulade Sauce
\$160++

Imported and Domestic Cheeses

An Array of Imported and Domestic Cheeses
Assorted Breads and Crackers
25 people \$125++
50 people \$225++

Fresh Seasonal Fruits and Berries

Melons, Berries and Whole Fruits
with Assorted Yogurt Dips
50 people \$200++

Fresh Vegetable Crudité's

Fresh Seasonal Vegetables with an Assortment
of Dips to Include Bleu Cheese and Ranch
50 people \$170++

Smoked Salmon

Thinly Sliced Smoked Salmon with Traditional
Accompaniments of Red Onion, Hard Boiled Egg,
Capers, Dill Crème Fraiche and an
Assortment of Breads and Crackers
50 people \$210++

SNACKS

Deluxe Mixed Nuts and Bar Mix
\$7++ per person

Chips and Such

Potato, Corn and Tortilla Chips,
Accompanied by Fresh Onion Dip and Salsa Picante
\$5++ per person

Prices listed do not include taxes and service charge.

Starters

Crab Cakes

*Complimented with Matchstick Fries and Sauce Remoulade
\$12++ per person*

French Onion Soup

*Topped with Parmesan Croutons
\$5++ per person*

Crab Cocktail

*Cocktail Sauce, Vegetable Slaw and White Balsamic Vinaigrette
\$15++ per person*

Chef's Soup of the Day

*Prepared Fresh Daily
\$4++ per person*

Classic Shrimp Cocktail

*Served in the Traditional Manner with Lemon and Cocktail Sauce
\$12++ per person*

Mixed Field Greens or Caesar Salad

\$6++ per person

Prices listed do not include taxes and service charge.

Plated Dinners

(20 person minimum)

*All Dinner Selections will include a Baby Green Salad, Warm Rolls and Butter,
Iced Tea, Coffee and Water*

Roast Chicken Breast "Saltimbocca"

*Stuffed with Fresh Sage and Prosciutto
with a Roasted Garlic Sauce,
Seasonal Vegetables and Mashed Potatoes
\$29++ per person*

Roast Chicken Rosemary

*Scented with Lemon on a bed of Toasted Orzo with
Asparagus, Laced with Natural Jus
\$27++ per person*

Sautéed Chicken Marsala

*Sautéed Chicken Breast Complimented with the Classic
Light Mushroom and Marsala Sauce,
Fresh Seasonal Vegetables and Wild Rice Pilaf
\$28++ per person*

Chicken "Oscar"

*Grilled and Topped with Asparagus,
Crab Meat and Hollandaise,
Fresh Seasonal Vegetables
and Roasted Chateau Potatoes
\$30++ per person*

Grilled Aged Angus Boneless Rib Eye

*Grilled to Perfection with
Bleu Cheese and Scallion Butter,
Fresh Seasonal Vegetables and Twice Baked Potatoes
\$35++ per person*

Cedar Planked Salmon Filet

*With a Vodka Dill Cream Sauce
Served with Wild Rice Pilaf and
Fresh Seasonal Vegetables
\$34++ per person*

Surf & Turf

*Petite Filet Mignon and a Grilled Salmon Filet
with a Vodka Dill Cream Sauce,
Fresh Seasonal Vegetables & Garlic Mashed Potatoes
\$43++ per person*

Petite Filet Combo

*Petite Filet served with a Grilled Chicken Breast,
Fresh Seasonal Vegetables and Garlic Mashed Potatoes
\$41++ per person*

Roast Prime Rib of Beef

*Rubbed with Herbs, with Au Jus and Horseradish Sauce
Fresh Seasonal Vegetables and Mashed Potatoes
\$37++ per person*

Broiled Atlantic Cod

*With a Lemon Hollandaise Sauce. Served with herb
Roasted Potatoes & Chef's Choice Seasonal Vegetable.
\$33++ per person*

**Unless otherwise noted, all beef will be prepared to Medium Rare
Prices listed do not include taxes and service charge*

Dinners Buffets

All Dinner Selections will include Iced Tea, Coffee and Water

Custom Buffet Selection with or without Carving Station

*Soup and Salad, Your Choice of, One Accompaniment, One Vegetable, and Two Entrees.
Warm Rolls and Butter*

Accompaniment

Baked Potato with Butter, Sour Cream and Chives
Creamy Garlic Mashed Potatoes
Herb Roasted Red Potatoes
Wild Rice Pilaf

Vegetable

Baby Carrots with Brown Sugar Glaze
Seasonal Medley
Seasoned Corn
Asparagus
Broccoli

*** For all Carving Stations, add \$100++ Chef Attendant Fee**

Entree

Balsamic Glazed Tenderloin of Beef

Horseradish Cream, Tarragon-Armagnac Mustard
\$30++

Herb Crusted Sirloin of Beef

Wild Mushroom Ragout, Rosemary Jus
\$27++

Pecan Crusted Pork Loin

*Roasted Shallots in Natural Pan Juices,
Barbeque Sauce*
\$21++

Whole Roasted Turkey

*Cranberry Mayonnaise, Natural Pan Juices
flavored with Fresh Sage*
\$19++

Maple Glazed Country Ham

Pineapple Relish, Whole Grain Mustard Sauce
\$17++

Classic Chicken Marsala

Sautéed with Roasted Walnuts
\$18++

Italian

*Classic Caesar Salad with Garlic Croutons
Antipasto of Grilled and Marinated Vegetables with Shaved
Parmesan Cheese
Choice of 2:
Baked Italian Meat Lasagna,
Grilled Salmon Fillet with Sautéed Broccoli
Rabe and Balsamic Glaze and
Lemon Roasted Chicken with Rosemary Essence
Seasonal Vegetables Sautéed with Garlic and Herbs
Fettuccine Alfredo
Garlic Bread and Rolls with Butter
Sliced Seasonal Fresh Fruit and Berries
Tiramisu*
\$42++ per person

La Fiesta

*Chicken Tortilla Soup with Crispy Corn Tortilla Threads
Yellow and Blue Corn Tortilla Chips with Salsa, Guacamole
and Chile con Queso
South of the Border Fiesta Salad with Black Olives, Avocado,
Cheddar Cheese and Picante-Lime Dressing
Shredded Beef Flautas with Avocado Salsa
Beef and Chicken Fajitas with Roasted Bell Peppers and
Onions
Hot Flour Tortillas and Condiments to include Fresh Onion,
Jack and Cheddar Cheeses, Sour Cream
Guacamole, Pico de Gallo and Sliced Jalapeños
Traditional Cheese Enchiladas with Red Sauce
Vegetarian Refried Beans
Spanish Rice
Choice of:
Warm Sopapillas with Cinnamon, Sugar,
Honey and Fresh Berries
OR
Flan with Tequila Spiked Whip Cream*
\$45++ per person

Reception Theme Stations

(25 person Minimum)

China Town

*Stir-Fry Chicken or Beef with
Teriyaki or Szechwan Sauce
Snow Peas
Steamed Jasmine Rice
\$16++ per person*

Caesar Bar

*Crisp Romaine Lettuce
Authentic Caesar Dressing
Fresh Grated Parmigiano-Reggiano
Garlic Herb Croutons
Assorted Olives
\$13++ per person
Add \$5++ for chicken*

Colossal Shrimp Scampi Sauté

*Jumbo Shrimp Marinated in
Fresh Herbs, Sautéed in Butter, Shallots,
White Wine and Garlic
Toasted Orzo with Basil and Oven Dried Tomatoes
Assortment of Wild Mushrooms
\$17++ per person*

Fiesta

*Chicken and Beef Fajitas with Grilled Onions and
Peppers, Warm Flour Tortillas
Condiments to include Shredded Lettuce,
Cheddar and Jack Cheeses, Diced Tomatoes, Pico de
Gallo,
Sour Cream and Guacamole
Blue and Yellow Corn Tortilla Chips with Salsa
Cheese Stuffed Fried Jalapeno Peppers
Spanish Rice
\$17++ per person*

\$100++ Chef Attendant Fee

Dessert Stations

Bananas Fosters Flambé

*Bananas Fosters Bread Pudding with Fresh Vanilla Ice Cream
\$14++ per person*

Cherries Jubilee

*Fresh Cherries soaked in Alcohol and Served over Vanilla Ice Cream
\$14++ per person*

Viennese Buffet

*Chocolate Dipped Strawberries,
Assorted Chocolate Truffles, Assorted Pastries
and Petit Fours
\$12++ per person*

Gourmet Coffee Station

*Regular and Decaffeinated Coffee
With Chocolate Shavings, Cinnamon, and Assorted Flavored Syrups
\$8++ per person*

Beverage and Bar Prices

BAR PRICES

	<i>Host</i>	<i>Cash</i>
<i>House Labels</i>	\$5.00	\$5.50
<i>Call Labels</i>	\$5.50	\$6.00
<i>Prestige Labels</i>	\$6.25	\$6.50
<i>House Wine</i>	\$5.50	\$5.00
<i>House Wine by the Bottle</i>		\$26.00
<i>Premium Wine</i>	\$5.50	\$6.00
<i>Domestic Beer</i>	\$4.00	\$4.50
<i>Premium Beer</i>	\$4.75	\$5.25
<i>Cordials and Liquors</i>	\$6.50	\$7.00
<i>Mineral Waters</i>	\$3.00	\$3.25
<i>Soft Drinks</i>	\$2.50	\$2.75

A set up fee of \$100++ will be assessed per bar

Package BAR PRICES

All packages include soda

4 Hours Maximum

<i>Premium Package</i>	<i>\$25.50++ per person</i>
<i>Call Package</i>	<i>\$23.50++ per person</i>
<i>House Package</i>	<i>\$21.00++ per person</i>
<i>Beer & Wine Only</i>	<i>\$19.75++ per person</i>

MISCELLANEOUS

<i>Domestic Beer Keg</i>	<i>-\$250++</i>
<i>Imported Beer Keg</i>	<i>starting at \$300++</i>
<i>Champagne or Wine Punch</i>	<i>-\$65++per gallon</i>
<i>Fruit Punch</i>	<i>-\$30++per gallon</i>
<i>Margarita</i>	<i>-\$25++per carafe</i>
<i>Bloody Mary</i>	<i>-\$25++per carafe</i>
<i>Mimosa</i>	<i>-\$13++per carafe</i>

Radisson®

. . . And They Lived Happily Ever After